

# Woman's Page

**LOVE and MARRIED LIFE**  
by the noted author  
**Idah McGlone Gibson**

**HELEN AND BOB.**  
"Is there anything I can do?" said Alice following me into my room, where my nurse was packing.  
"No, dear, I think everything has been done," I said as I looked about the room.  
"Everything has been packed and put in order," said the nurse, "and I think I had better leave; you know your doctor only telephoned to me last night because you were in such a bad state and I stayed on to help you this morning."

"You had better stay with Mrs. Gordon and go with her to her home," said Alice.  
There was great relief in my face when I heard this, for I was quite sure that John would not approve of anything of the kind and yet it seemed to me almost necessary that someone should go who had been with me during my stay at Atlantic City. Poor old Hannah, my mother's maid, would not be able to take charge of things in a way that my capable nurse would and then I had a queer sinking feeling that after the whole thing was over I should probably collapse.

"I am going downstairs now," said Alice, "to talk to Helen awhile."  
"Are you dear? How sweet of you!"  
"Father Ashamed of it."  
"Oh, Alice, that is the first comforting thing I have had said to me since you have come down."

"I didn't know I made quite such a botch of it, Katherine," she answered. "Why, I came down here to help you if I could."  
"You have helped me more than you can possibly have desired, Alice, dear. Do you really know that Helen's life happiness almost depends upon you?"

"What do you mean, Katherine?"  
"I mean just this, that unless Bob and Helen are able to make friends again with their old acquaintances their lives are going to be wrecked on the shoals of doubt."

**Doing the Right Thing.**  
"Being young, Bob and Helen felt that they were doing the right thing, the great thing in declaring their love to the world. Of course, they could not understand that such a declaration would mean 'thunder' down for them. You know them both so well that you know Bobbie is only happy when he has many of his friends and acquaintances about him. That is the very reason that he began to love Helen instead of Ruth. Helen told me that Ruth lost him because she would not entertain his friends or be entertained by them. Helen, you know, is very fond of company and she thought that she could make Bob's home a center of social life for him. Instead, her marriage to him has cut him off more completely from his friends than Ruth's opposition to them. Alice, you have social position in the town where Bob and Helen have come to live. It will enable you to help them in many ways, and I am sure that you can do this much better than I, because you will have no opposition from Tom, my husband."

**Characters Not Changed.**  
"Oh, Alice, you must understand that Bob's and Helen's characters have not changed. They are just the same, sweet, sympathetic people that we have always known. I do not think that I could have lived with her if Helen had not been with me part of the time."  
"Wasn't Karl Shepard down here?" was Alice's unexpected query.  
"Yes, he was here one day, at least, I saw him one evening."  
"He did not tell me in so many words that he had seen you," said Alice.

ice, "but I gathered it from something he said."  
There was a suggestive silence for a moment and then Alice said, "I thought he would ask me to buy you some flowers when I told him about your loss, but he didn't. Perhaps it is just as well. I don't want him to grow too fond of you, dear. He is too fine a man to nurse a hopeless love."  
(To Be Continued)

## Save Money On Meat

Recipes for tasty, nutritious dishes, prepared from less costly meat, issued by the Division of Women's Activities, Department of Justice.

**Escalloped Corn Beef.**  
2 cups cooked corned beef, cubed  
1 cup medium white sauce  
1 stalk celery, chopped fine  
2 slices onion, chopped  
Cook celery and onion in sauce. Put the corned beef in a shallow baking dish. Remove celery and onion from sauce. Add sauce to meat. Sprinkle with bread crumbs moistened with melted butter or butter substitute. Brown in hot oven.

**Veal Cutlets and Soup.**  
3 pounds veal shank  
Cook a veal shank in boiling salted water until tender. Remove as much meat as possible from the bone. Cut the pieces to resemble chops.  
Take this veal and season well. Roll in crumbs, egg and crumbs again and saute in butter or butter substitute. Garnish with parsley.  
For the soup take the remaining portion of the shank and put it into a kettle with 3 cups brown stock and a few peppercorns, salt, celery salt and any other seasoning desired. Add 1/2 cup each of diced potatoes, turnips, and parsley. Cook for one-half hour. This veal shank provides a soup and cutlets for a family of five.

**Pork and Sauerkraut.**  
2 pounds spareribs  
2 cans sauerkraut  
Seasoning.  
Wash spareribs and place in roaster. Bake in moderate oven for 1 1/2 hours, after seasoning well with salt, pepper and any other additional seasoning desired. Heat the contents of 2 cans of sauerkraut. Arrange spareribs on platter and surround with sauerkraut.

**Baked Stuffed Flank Steak.**  
Flank steak (about 2 pounds)  
1 cup crumbs  
1/2 cup water or stock  
1 teaspoon salt  
1/2 teaspoon pepper  
1 small onion chopped fine  
1 small carrot, turnip  
1/2 cup celery  
Wipe steak, remove skin and lay out flat for stuffing. Make a dressing of stock, salt, pepper, onion and a small amount of celery and spread on the meat. Roll with the grain so that when cut it may be cut across the grain of the meat. Place the diced vegetables in roasting pan and on this layer of vegetables lay the meat, and add two or three cups of water, depending upon size of pan. Cover and bake three hours or until tender. When cooked

## GLORIA WANTS PAY AS OPERATOR



Gloria Foy

NEW YORK—Gloria Foy of the "What's in a Name?" company, playing Broadway, objects to answering her telephone at all hours of the night only to learn the wrong number was paged. She has tendered a bill for \$25 to the telephone company, as an operator has a record of the wrong number calls.

remove meat and thicken broth.

**Beef Goulash.**

This may be made from the chuck. Cut the beef into cubes or slices and sprinkle with vinegar and a little summer savory. Add a teaspoonful of salt, and half teaspoonful of paprika, cook six onions for each two pounds of meat, slowly in one-fourth of a cup of butter or butter substitute. Add the cooked onions to the meat, cover tightly, and cook slowly for about two hours. The liquid may be increased just before serving by the addition of a little beef stock, or either sweet or sour cream.

**Savory Beef.**

2 pounds of beef cut in size for serving (use plate, shank, rump or round)  
3 large onions sliced  
3 tablespoons lard  
2 tablespoons flour  
1 tablespoon salt  
1/2 teaspoon black pepper  
1/2 teaspoon ground cloves and thyme or summer savory  
1 pint brown stock or boiling water and meat extract  
2 tablespoons vinegar  
1 tablespoon catsup  
Brown onions slowly in lard. Increase the heat. Add meat and brown. Mix the flour, pepper and other seasonings. Sprinkle this mixture over the meat. Add the stock, vinegar and catsup. Cover closely. Simmer until meat is tender, allowing two hours for shank or plate and 1 1/2 hours for rump or round.

## WHEN YOU EAT

It was a precaution given and taken more frequently a generation or so ago not to eat when suffering from physical or mental fatigue. "The wisest thing to do under such circumstances," says an old time writer on health subject, "is to take a cracker and a cup of tea, either black or green, and no more. Then in a couple of hours a full meal may be taken." And further, "No lady will require to be advised a second time who will conform to the

## TO CLEAN KID SHOES

To clean white kid shoes take a basin of lukewarm water and make a thick lather of white castile soap, adding two tablespoonfuls of ammonia to the water. Wash with a stiff brush, rubbing well. Put in sun to dry. They will not be stiff when dry, as they usually are in most ways of cleaning.

## ORIGIN OF EASTER

(By Eleanor Glover)  
Every now and then some one asks: "How is the date of Easter determined and how did it come to be?" This is the explanation: In the first place, Easter is now a distinctly Christian festival, but it had a heathen origin, as have most of our special days.  
History tells us that it is a continuation of the ancient Roman feast, which was sacred to the goddess Eostre, and was held in her honor each year at the approach of spring. The word Easter comes from the good old Anglo-Saxon goddess of spring, whose name was Eostre, Ostara or Ostre.  
The council of Nice proclaimed Easter as the time for celebrating the resurrection in A. D. 325 and it decreed that the date should fall on the first Sunday after the full moon, which happens on or the next after March 21. If the full moon comes on a Sunday, then Easter is the following Sunday. The date may be as early as March 22 and as late as April 25.

## FASHION FADS

Some gowns in second empire style are coming out.  
Plaids and stripes in combination are favored for suits.  
Silver balls and dull silver embroidery trim a frock of blue potter twill.  
Cloth and velvet jackets in solid colors are used with plaid skirts.  
Pottery red, smoke gray and brown are among important spring shades.  
A plume, a flower or a ribbon serves as trimming for a hat of tulle satin or straw.  
A black charmeuse gown has picked frills of old blue at neck, sleeves and skirt.  
In Persia the bridegroom never sees the face of his bride until after the ceremony, which custom is said to result in many keen disappointments to the bridegroom.  
No really good complexion comes out in the wash.

## Order Restraining Lodge Is Dissolved by Judge

LINCOLN, Neb., April 3.—Judge Morning in the district court here this evening dissolved the restraining order granted Wednesday to prevent the officers of the Royal Highlanders' internal order from putting into effect the new table of rates and collecting assessments.  
Judge Morning said he took this action because it did not appear to him that any useful purpose could be served by keeping the restraining order in force. Under the laws of the order, he said, members are not required to pay their assessments until the end of the month, and no hardship will result inasmuch as the suit against the new Highlander rate will come up on its merits April 12.

## Supreme Court Upholds Conviction of Doctor

SAN FRANCISCO, Cal., April 2.—The conviction and sentence of Dr. Ephraim Northcott of San Francisco, for the murder of Miss Inez Elizabeth Reed, army nurse of San Francisco and Fort Riley, Kan., in San Mateo county last year, was upheld by the supreme court today.  
The court denied a rehearing of the case. Evidence at the trial showed Miss Reed died a result of an illegal operation. Dr. Northcott had been given an indeterminate sentence with a ten years minimum.  
If the electricity now generated annually in the United States could be used in a single gigantic nitrogen lamp, it would almost equal the sun itself in brilliancy.  
Some time ago in front of a large London building was found a pigeon's nest, made of hairpins.

## Machine Gunners to Halt Night Riders

MAYFIELD, Ky., April 3.—A machine gun squad of the state national guard was on duty here following a report that a second attack was to be made on Mayfield tobacco chutes by night riders as a result of the recent decline in the price of tobacco.  
A number of citizens spent last night under arms awaiting an attack but none materialized. The machine gun squad was asked for by Judge J. Gardner of the circuit court as a precautionary measure and was ordered here from Leitchfield by Governor Morrow.  
Judge Gardner instructed a special grand jury to investigate the burning last Friday night of the Mayfield tobacco chute by a band of night riders, said to have numbered 200. The soldiers assisted deputy sheriffs in bringing in witnesses summoned to appear before the grand jury.  
The governor has offered a reward of \$200 for the arrest and conviction of each of any ten men who took part in the attack last week.

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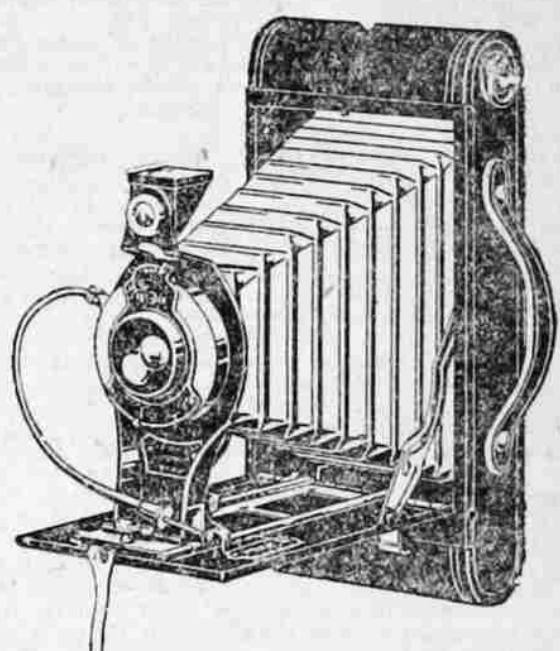
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